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Menus of the 21st Century

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2017

## Forest Avenue Menu 2017

Forest and Marcy

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### Recommended Citation

Forest and Marcy, "Forest Avenue Menu 2017" (2017). *Menus of the 21st Century*. 182.  
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## Tasting Menu

- Raw scallop, white beetroot, watermelon radish, sorrel
- Agnolotti of parmesan, aubergine, sobrassada, wild garlic
- Halibut, seaweed, crab, cabbage, heritage potato
- *or*  
Duck, sprouting broccoli, parsley root, black garlic
- Warm chocolate mousse, Jerusalem artichoke, miso butterscotch, salted walnut ice cream
- *or*  
Cavenbert, Irish cow's milk cheese, apple, candied walnut, honey
- Petit Fours
- 5 courses – €55
- 6 courses – €60
- 5 course wine pairing €48
- 6 course wine pairing €55
- \* Vegetarian menu also available
- \* All menus subject to change due to availability
- \* Whilst we will do all we can to accommodate guests with food intolerance and allergies, we are unable to guarantee that dishes will be completely allergen-free.\*
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## Lunch Menu

- **To Start**

Poached oyster, white beetroot, watermelon radish, sorrel

*or*

Grilled Asparagus, smoked cod's roe, fried egg, cockle vinaigrette

*or*

Agnolotti of parmesan, aubergine, sobressada, wild garlic

- **Middle**

Hake, seaweed, crab, cabbage, heritage potato

*or*

Suckling pig, sprouting broccoli, parsley root, black garlic

*or*

Lamb, carrot, artichoke tapenade, smoked sour cream, olive

- **To finish**

Warm chocolate mousse, Jerusalem artichoke, miso butterscotch, salted walnut ice cream

*or*

Galway goat farm, goat's milk cheese, apple, candied walnut, honey

- 2 course €26

- 3 course €32

- 6 course tasting menu €50

- 6 course wine pairing €48

- \* Vegetarian options also available

- \* All menus subject to change due to availability

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## Dinner Menu

- Snacks & bread

- Poached oyster, white beetroot, watermelon radish, sorrel

*or*

Grilled Asparagus, smoked cod's roe, fried egg, cockle vinaigrette

- Hake, seaweed, crab, cabbage, heritage potato

*or*

Lamb, carrot, artichoke tapenade, smoked sour cream, olive

- Warm chocolate mousse, Jerusalem artichoke, miso butterscotch, salted walnut ice cream

*or*

Galway goat farm, Irish goat's milk cheese, apple candied walnut

- Petit Fours

- €42 (AVAILABLE WEDNESDAY AND THURSDAY ONLY)

€36 wine pairing available

- \* Vegetarian menu also available
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#### **Contact:**

**Our reservation line is open Monday-Friday 9:30am-5pm**

Forest Avenue  
8 Sussex Terrace, Dublin 4  
Ph: 01 667 8337  
[sandy@forestavenuerestaurant.ie](mailto:sandy@forestavenuerestaurant.ie)

#### **Opening Hours:**

Closed: Sunday, Monday & Tuesday  
Lunch: Thursday-Saturday: 12pm-2pm  
Dinner: Wed-Saturday: 6pm-9:30pm

#### **Please Note:**

We will be closed for our annual Easter Holiday's from Wednesday the 12th of April, re-opening on Wednesday the 19th of April

#### **Our sister establishment:**

[Visit Forest & Marcy](#)